#### Amendments to the Specification:

## Page 6 - Please replace the paragraph beginning on line 16 with the following amended paragraph:

- At some stage in the method according to the invention, the frozen confection is aerated. This aeration is carried out according to general methods known in the art of preparing frozen confections. Whipping of the composition or dispersion of a gas via a gas line are examples of suitable methods. The gas applied is preferably selected from the group eomprising consisting of oxygen, air, nitrous oxide and carbon dioxide. --

## Page 10 - Please replace the first paragraph beginning on line 1 with the following amended paragraph:

-- The base composition comprises an inactivated oxidation system. Preferably this is an enzymatic oxidation system wherein the enzyme is selected from the group comprising consisting of peroxidase, oxygenase such as laccase, a polyphenol oxidase such as catechol oxidase, tyrosinase, or a combination and combinations thereof. --

## Page 10 - Please replace the paragraph beginning on line 18 with the following amended paragraph:

-- Preferred enzymes are selected from the group eemprising consisting of horseradish peroxidase and soy bean peroxidase, *Arthromyces ramosus* peroxidase and laccases that show a redox potential of preferably more than 400mV and/or 550 mV as described in E. Solomon et al. Chem Rev. 1996. p 2563-2605. --

# Page 11 - Please replace the paragraph beginning on line 12 with the following amended paragraph:

Optionally the base composition comprises a stabiliser. The stabiliser is preferably selected from the group eemprising consisting of locust bean gum, guar gum, carrageenan or a combination and combinations thereof. The amount of stabiliser in the base composition is preferably from 0 to 10 wt%. The amount on final product after step (b) is preferably from 0 to 2 wt%.